

Creek View Kitchen

CATERING MENUS 2024

\$45 PER PERSON CATERING MINIMUM



Cocktail Hour Hors D'oeuvres

MINIMUM OF 2 SELECTIONS * PRICED PER PERSON
FOOD IS REQUIRED WITH ALCOHOL SERVICE

Hand Passed Appetizers

\$3

TOMATO BASIL BRIUSCHETTA

CRISPY POTATO SKINS

with Green Onion and
Whipped Sour Cream
Bacon Bits

CAPRESE SKEWERS

with Balsamic Glaze

\$4

MEATBALLS

with Marinara or BBQ
Sauce

SMOKED SALMON

and Cream Cheese on
Cucumber Bites

\$5

SHRIMP COCKTAIL SHOOTERS

with Cocktail Sauce

SESAME BEEF TERIYAKI SKEWERS with Pineapple

TOMATO BISQUE SHOOTER

with Mini Grilled Cheese

HANDMADE CRAB CAKES

with Creamy Remolaude

Stationary Displays

CRUDITE

Fresh Cut Vegetables with
Chef's Selection of House
Made Dips

\$3

BAKED BRIE EN BRIOCHE

Served warm, topped with
Almonds and Raspberry
Glaze with Toasted
Baguettes and Crackers

\$4

ITALIAN ANTIPASTO PLATTER

Assorted Cheeses,
Roasted Red Peppers,
Assorted Olives, Grilled
Artichokes, Kielbasa,
Pepperoni, with a Variety
of Breads and Crackers

\$5

CHEESE BOARD

Assorted Imported and
Domestic Cheeses,
Crackers, Toasted Breads,
Fruit

\$5

JUMBO SHRIMP COCKTAIL

\$5

Grazing Station

Assorted Imported & Domestic Cheeses, Roasted Red Peppers, Assorted
Olives, Grilled Artichokes, Keilbasa, Pepperoni, with a Variety of Toasted
Breads, Crackers and Fruit

\$10

ALL PRICING SUBJECT TO CHANGE. SALES TAX APPLIED TO TO ALL FOOD & BEVERAGE.

Barbeque Buffet

CREATE YOUR OWN CUSTOM BBQ MENU. SELECT ONE SALAD, ONE VEGETABLE, ONE STARCH, AND TWO ENTREES. THE TOTAL OF BOTH ENTREE COSTS DETERMINES THE PER PERSON PRICING. EACH GUEST MAY ENJOY BOTH ENTREE SELECTIONS.

Salads

- CAESAR SALAD** Homemade Croutons, Shaved Parmesan with Caesar Dressing
- BARN HOUSE SALAD** Tomato, Cucumber, Red Onion with Choice of: Ranch, Balsamic, Italian, Raspberry, or Warm Bacon
- SPRING MINT SALAD** Arugula, Feta, Watermelon, Cucumber, Mint with Balsamic Vinaigrette
- BERRY SUMMER SALAD** Seasonal Berries, Almonds, Bermuda Onions with Raspberry Vinaigrette
- SPINACH SALAD** Spinach, Goat Cheese, Candied Pecans, Red Onion, Hard-boiled Egg, with Choice of Warm Bacon Dressing or Balsamic

Vegetable

- COUNTRY STYLE GREEN BEANS** with or without Bacon
- FLAME ROASTED SWEET CORN**
- BOURBON GLAZED CARROTS**

Starch

- HERB ROASTED POTATO WEDGES**
- GARLIC PARMESAN MASHED POTATOES**
- TRUFFLE MASHED SWEET POTATOES**
- HOMESTYLE BAKED MAC & CHEESE** with or without Bacon

Entrees

ALL ENTREES MADE WITH HOMEMADE BBQ SAUCE & SERVED WITH FRESH BAKED CORNBREAD

- COUNTRY BAKED CHICKEN** - \$15 PER PERSON
- BBQ PULLED PORK** - \$15 PER PERSON
- BBQ BRISKET SLICED** - \$20 PER PERSON
- BBQ SHORT RIBS** - \$22 PER PERSON
- QUINOA or COUSCOUS STUFFED PEPPER** - \$30 PER PERSON
- HOMEMADE VEGETARIAN LASAGNA** - \$30 PER PERSON

ALL PRICING SUBJECT TO CHANGE. SALES TAX APPLIED TO TO ALL FOOD & BEVERAGE.

Classic Buffet

CREATE YOUR OWN CUSTOM MENU. SELECT ONE SALAD, ONE VEGETABLE, ONE STARCH, AND TWO ENTREES. THE TOTAL OF BOTH ENTREE COSTS DETERMINE THE PER PERSON PRICING. EACH GUEST MAY ENJOY BOTH ENTREE SELECTIONS.

Salads

CAESAR SALAD Homemade Croutons, Shaved Parmesan with Caesar Dressing

BARN HOUSE SALAD Tomato, Cucumber, Red Onion with Choice of: Ranch, Balsamic, Italian, Raspberry, or Warm Bacon

SPRING MINT SALAD Arugula, Feta, Watermelon, Cucumber, Mint with Balsamic Vinaigrette

BERRY SUMMER SALAD Seasonal Berries, Almonds, Bermuda Onions with Raspberry Vinaigrette

SPINACH SALAD Spinach, Goat Cheese, Candied Pecans, Red Onion, Hard-boiled Egg, with Choice of Warm Bacon Dressing or Balsamic

Vegetable

ROASTED ASPARAGUS with balsamic
butter

CARAMELIZED BRUSSEL SPROUTS

GRILLED VEGETABLE MEDLEY

BOURBON GLAZED CARROTS

Starch

HERB ROASTED POTATOES

GARLIC PARMESAN MASHED POTATOES

TRUFFLE MASHED SWEET POTATOES

HOMESTYLE BAKED MAC & CHEESE

with or without bacon

Entrees

ALL ENTREES SERVED WITH FRESH BAKED ROLLS.

ROASTED SALMON Caramelized Brown Sugar Bourbon Glaze - \$22 per person

CHICKEN BREAST sauteed with Sundried Tomatoes, Artichoke Hearts, Creamy
Bechamel Sauce - \$20 per person

STUFFED CHICKEN FLORENTINE - \$20 per person

CHICKEN MARSALA - \$20 per person

PORK TENDERLOIN Herb Crusted, Wild Berry Demi-Glaze - \$21 per person

BRAISED SHORT RIBS - \$24 per person

SIRLOIN STEAK with Bleu Cheese Crust, Garlic Butter or Chimichurri- \$26 per person

BEEF TENDERLOIN. Herb Crusted, Merlot Demi-Glaze - \$36 per person

QUINOA or COUSCOUS STUFFED PEPPER - \$30 per person

HOMEMADE VEGETARIAN LASAGNA - \$30 per person

ALL PRICING SUBJECT TO CHANGE. SALES TAX APPLIED TO TO ALL FOOD & BEVERAGE.

Action Stations

Chef Attended Carving Stations

ACCOMPANIED BY SLIDER BUNS

SLOW ROASTED HONEY HAM Traditional Gravy,
Honey Mustard Sauce - \$8 per person

ROAST TOP ROUND OF BEEF Au Jus, Creamy
Horseradish or Chimichurri - \$12 per person

PRIME RIB Au Jus, Creamy Horseradish or
Chimichurri (medium-medium rare) - \$20 per
person

Salad Stations

\$3 per person

CAESAR SALAD Homemade Croutons, Shaved
Parmesan with Caesar Dressing

BARN HOUSE SALAD Tomato, Cucumber, Red
Onion with Choice of: Ranch, Balsamic, Italian,
Raspberry, or Warm Bacon

SPRING MINT SALAD Arugula, Feta, Watermelon,
Cucumber, Mint with Balsamic Vinaigrette

BERRY SUMMER SALAD Seasonal Berries,
Almonds, Bermuda Onions with Raspberry
Vinaigrette

SPINACH SALAD Spinach, Goat Cheese, Candied
Pecans, Red Onion, Hard-boiled Egg, with Choice
of Warm Bacon Dressing or Balsamic

"Do It Yourself" Stations

\$10 PER PERSON, PER STATION

SLIDERS (Select One): **HAMBURGER** served with petite brioche rolls, lettuce, tomato, grilled onions, sauteed mushrooms, ketchup, mustard, grated cheddar. **BBQ PULLED PORK** served with petite brioche rolls, coleslaw, onions, pickles, cheddar, bbq sauce. **VEGGIE PATTY** served with petite brioche rolls, lettuce, tomato, grilled onions, sauteed mushrooms, ketchup, mustard, grated cheddar.

MACARONI & CHEESE Elbow Macaroni with Creamy Cheese Sauce, Chicken, Bacon Bits, Sauteed Mushrooms, Green Onions, Jalepenos, and Hot Sauce

FAJITAS Grilled Marinated Chicken and Flank Steak with Warm Flour & Corn Tortillas, Grilled Onions and Peppers, Grated Cheeses, Fresh Garden Salsa, Sour Cream, and Guacamole, Hot Sauce

MASHED POTATO Creamy Garlic Mashed Potatoes and Mashed Sweet Potatoes with Bacon Bits, Cheddar Cheese, Green Onions, Sour Cream, Butter, Brown Sugar, and Marshmallows

PASTA Choice of 2: **Herb Pesto, Marinara, or Alfredo.** Cheese Tortellini and Penne Pasta with Crumbled Italian Sausage, Roasted Chicken, Sauteed Mushrooms, Grilled Artichoke Hearts, Peppers, Shaved Parmesan Cheese and Garlic Bread

ALL PRICING SUBJECT TO CHANGE. SALES TAX APPLIED TO TO ALL FOOD & BEVERAGE.

Brunch Menu

BRUNCH BUFFET IS PRICED AT \$30 PER PERSON
ONE SALAD, THREE SIDES, & TWO ENTREES

Appetizers

\$3 PER PERSON

Honey Herbed Cream Cheese and Sausage
Wellington
Fruit Skewers
Mini Bagels, Cream Cheese, Lax
Donut Holes
Chicken and Waffle Sliders

Salads

BERRY SUMMER SALAD Seasonal Berries,
Almonds, Bermuda Onions with Raspberry
Vinaigrette

SPINACH SALAD Spinach, Goat Cheese, Candied
Pecans, Red Onion, Hard-boiled Egg, with Choice
of Warm Bacon Dressing or Balsamic

FRESH FRUIT SALAD Shaved Coconut

Sides

Sausage Links
Country Style Bacon
Honey Cured Ham
Cheesy Country Potatoes
O'Brian Potoates
Bourbon Glazed Cinnamon French Toast
Cinnamon Rolls

Entrees

Scrambled Eggs
Green Chili Casserole
Breakfast Burritos, Sausage or Bacon
The Barn Breakfast Potato

Add a Honey Ham Carving Station for \$8 per person

Add a Chef Attended Pancake Station for \$10 per person

INCLUDES AN ASSORTMENT OF BREAKFAST MUFFINS AND BREADS

Beverage Stations

Iced Tea Station - \$2 per person
Coffee Station - \$2 per person
Juice Station - \$2 per person (Choice of 2)

Bring Your Own Booze Brunch Station

MIMOSA BAR Choice of 3 juices & 3 fruits - \$10
per person
BLOODY MARY BAR Choice of 4 Garnishes - \$10
per person

BOTH BARS FOR \$20 PER PERSON

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Dessert

MINIMUM OF 40 GUESTS

Classic S'mores Bar

Graham Crackers, Marshmallows, Milk Chocolate

\$5 PER PERSON

Gourmet S'mores Bar

Graham Crackers, Marshmallows, Milk Chocolate, Peanut Butter Cups, Dark Chocolate

\$6 PER PERSON

Late Night Snacks

Minimum of 40 guests per order.

MINI PERSONAL PIZZES

CHICKEN TENDERS WITH FRENCH FRIES

BACON OR SAUSAGE BREAKFAST BURRITOS

SOFT PRETZEL STATION

MOZZERELLA STICK STATION

\$5 PER PERSON

Beverage Service

BASED ON A 4 HOUR TIME FRAME. ADDITIONAL HOURS MAY BE PURCHASED.

Hosted Non-Alcoholic Drink Package

\$6 PER PERSON - 4 HOURS

Select Three

Iced Tea, Lemonade, Coffee, Juice, Soda (+2 per person)

Non-Alcoholic Beverage Stations

COFFEE STATION served with cream and sugar	\$2 PER PERSON
HOT CHOCOLAGE STATION served with marshmallows	\$2 PER PERSON
APPLE CIDER STATION served with cinnamon sticks	\$2 PER PERSON
ICED TEA STATION served with fresh lemons and sugar	\$2 PER PERSON
LEMONADE STATION	\$2 PER PERSON
HYDRATION STATION Infused flavored water; Cucumber Mint, Orange Rosemary, Strawberry Lemonade	\$4 PER PERSON

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